



KOPKE

THE OLDEST PORT WINE HOUSE

COLHEITA WHITE 2012

PORT WINE | PORTUGAL

TASTE HISTORY WITH THE OLDEST PORT WINE HOUSE



VINIFICATION AND AGEING

Its fermentation takes place in stainless steel vats, where the grapes macerate and are churned with their skins on, at temperatures between 16–18°C, to produce a white wine full of colour and structure, able to sustain prolonged ageing in oak. The fermentation is halted by adding grape brandy to create the final fortified wine. A wine of excellent quality, made from one single harvest. It matures in oak barrels for periods of time that can vary, but never less than 7 years. It is then bottled and sold according to the demands of the market.

TASTING NOTES

Straw yellow colour. A rich, intense nose, where aromas of tropical fruit combine with notes of spice and nuts. Velvety on the palate, with sweet and stone fruit flavours and hints of wood ageing.

PAIRING SUGGESTIONS

Served at 8–10°C, it is the perfect pairing for enjoying desserts that are not too sweet. Try it with a lush almond cake with lemon and poppy seeds, a milk chocolate and hazelnut naciolato with basil ice cream. It works marvellously when served plain at the end of the meal.

The multiplicity of possible harmonies is surprising, and it's up to the consumer to discover new flavours.

VINEYARD

The rows of vines are traditionally planted across the slope, in horizontal terraces. More recently, vines have been planted vertically up to slope ("Vinha ao Alto").

SOIL

Greywacke/schist, interspersed with granite in some places.

ALTITUDE

Up to 600 metres.

GRAPE VARIETIES

50% Malvasia Fina, 20% Gouveio
10% Rabigato, 15% Viosinho,
5% Còdega

TECHNICAL DETAILS

Alcohol content 20% vol
pH 3.42
Total Acidity 3.80 g/dm³
Reducing Sugars 117.00 g/dm³

WINEMAKER

Carlos Alves



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The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position. Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. To ensure its full quality and freshness, the wine should be consumed as soon as possible after bottling.